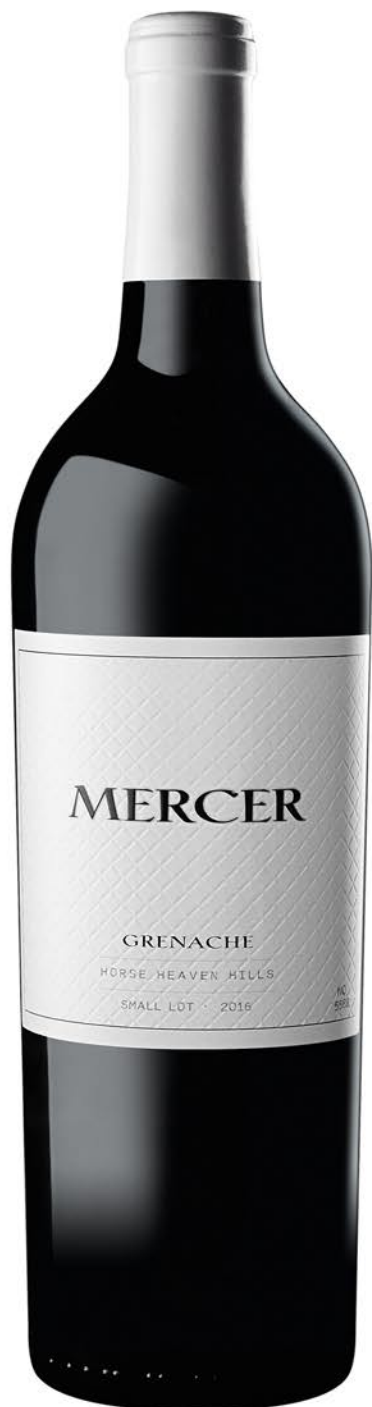




Grenache

AVA: HORSE HEAVEN HILLS

VIN: 2016



Winemaker's Notes

Notes of cranberry and orange blossom marry beautifully with undertones of warm backing spices. Powdery tannins provide great texture and body, leading into a lengthy, velvety finish.

Vineyard Source

The fruit for this wine is grown at our acclaimed Spice Cabinet Vineyard in the Horse Heaven Hills. This vineyard sits on a southeast slope above the Columbia River. The orientation of the block allows for morning sun exposure of the fruit, while avoiding the intense afternoon rays.

Growing Season

The 2016 vintage started ahead of schedule and had everyone thinking it was going to be even warmer than 2015, however unusually cool temperatures in July and August were followed by a cool October. The cooler summer temps allowed for longer hang time into September and October. The warm days and cool nights of September gave us ample fruit flavor development balanced with bright acidity.

Winemaking

These grapes were double sorted, first in the vineyard with the selective harvest on our Pellenc harvesters, then again at the winery on our sorting table. The fruit was not crushed in order to preserve as much whole-berry as possible. At the winery, individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. After draining the wine and pressing the skins, the wine was racked to neutral barrels and allowed to age for 20 months.

Technical Notes

APPELLATION: Horse Heaven Hills

BLEND: 78% Grenache, 22% Syrah

ALCOHOL: 14.5%

T.A: 0.417g/100ml

PH: 3.94